



Texas Department of State Health Services Retail Food Establishment Inspection Report



Date: 12-27-22	Time in: 10:45	Time out: 11:05	License/Permit #	Est. Type	Risk Category	Page 1 of 1
Purpose of Inspection: <input checked="" type="checkbox"/> 1-Compliance <input checked="" type="checkbox"/> 2-Routine <input type="checkbox"/> 3-Field Investigation <input type="checkbox"/> 4-Visit <input type="checkbox"/> 5-Other						
Establishment Name: ID Lambada - Store			Contact/Owner Name:		* Number of Repeat Violations: _____ ✓ Number of Violations COS: _____	
Physical Address: 4303 Joe Ramsey		City/County: Greenville	Zip Code: 75701	Phone:	Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/> (circle one)	

A

Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation
Mark the appropriate points in the OUT box for each numbered item Mark '✓' a checkmark in appropriate box for IN, NO, NA, COS Mark an asterisk '*' in appropriate box for R

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days						
O	I	N	N	A	C	
U	T	O	O	O	O	
Time and Temperature for Food Safety (F = degrees Fahrenheit)						R
						1. Proper cooling time and temperature
						2. Proper Cold Holding temperature (41°F/ 45°F) <i>Milk 39.5 prep package 29°F</i>
						3. Proper Hot Holding temperature (135°F)
						4. Proper cooking time and temperature
						5. Proper reheating procedure for hot holding (165°F in 2 Hours)
						6. Time as a Public Health Control; procedures & records
Approved Source						
						7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction
						8. Food Received at proper temperature
Protection from Contamination						
						9. Food Separated & protected, prevented during food preparation, storage, display, and tasting
						10. Food contact surfaces and Returnables : Cleaned and Sanitized at _____ ppm/temperature
						11. Proper disposition of returned, previously served or reconditioned
Employee Health						R
						12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting
						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth
Preventing Contamination by Hands						
						14. Hands cleaned and properly washed/ Gloves used properly
						15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)
Highly Susceptible Populations						
						16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required
Chemicals						
						17. Food additives; approved and properly stored; Washing Fruits & Vegetables
						18. Toxic substances properly identified, stored and used Water/ Plumbing
						19. Water from approved source; Plumbing installed; proper backflow device <i>City of Greenville</i>
						20. Approved Sewage/Wastewater Disposal System, proper disposal

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days						
O	I	N	N	A	C	
U	T	O	O	O	O	
Demonstration of Knowledge/ Personnel						R
						21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)
						22. Food Handler/ no unauthorized persons/ personnel
Safe Water, Recordkeeping and Food Package Labeling						
						23. Hot and Cold Water available; adequate pressure, safe
						24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled
Conformance with Approved Procedures						
						25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions
Consumer Advisory						
						26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label
Food Temperature Control/ Identification						R
						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature
						28. Proper Date Marking and disposition
						29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips
Permit Requirement, Prerequisite for Operation						
						30. Food Establishment Permit (Current & Valid)
Utensils, Equipment, and Vending						
						31. Adequate handwashing facilities: Accessible and properly supplied, used
						32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used
						33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First						
O	I	N	N	A	C	
U	T	O	O	O	O	
Prevention of Food Contamination						R
						34. No Evidence of Insect contamination, rodent/other animals
						35. Personal Cleanliness/eating, drinking or tobacco use
						36. Wiping Cloths; properly used and stored
						37. Environmental contamination
						38. Approved thawing method
Proper Use of Utensils						
						39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used
						40. Single-service & single-use articles; properly stored and used
Food Identification						R
						41. Original container labeling (Bulk Food)
Physical Facilities						
						42. Non-Food Contact surfaces clean
						43. Adequate ventilation and lighting; designated areas used
						44. Garbage and Refuse properly disposed; facilities maintained
						45. Physical facilities installed, maintained, and clean
						46. Toilet Facilities; properly constructed, supplied, and clean
						47. Other Violations

Received by: <i>[Signature]</i>	Print: <i>[Signature]</i>	Title: Person In Charge/ Owner
Inspected by: J. McMahon R.S	Print: J. McMahon R.S	Business Email:

20 Grease trap records not observed. Grease trap to be pumped every 90 days. Records kept 3 years

28 Prepackaged food observed without discard date.